



DOMAINE LEFLAIVE

Les Chênes

Mâcon Verzé

2020

ORIGINE

Clay-limestone soil with shallow depth before reaching the bedrock. Gentle to very steep slope.
Lieu-dit located in the heart of the Verzé valley, west-facing.
Surface: 3ha43a (8.5 acres) planted between 1936 and 2003.

METHOD OF CULTURE

Biodynamic.
Manual harvesting with grape sorting and optimisation of choice of date through parcel-by-parcel ripeness monitoring.

GRAPE VARIETY

Chardonnay

WINE MAKING

Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into fermentation vessels.
Alcoholic and malolactic fermentations in stainless steel vats, foudres, concrete tanks and 600L barrels (variable combination).
Aging 10 months on lees in the fermentation vessels, followed by approximately 6 months in stainless steel tanks on fine lees.
Optional fining and light filtration if necessary.



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